

Food Establishment Inspection Report

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations	0	Date	02/14/2022
		No. of Repeat Risk Factor/Intervention Violations		0	Time In
Establishment	License/Permit #	Permit Holder		Risk Category	
Stimp's	22 136	Petri's Pour House Inc		I	
Street Address		Purpose of Inspection			
436 N. Chestnut Street		Routine Inspection			
City/State	ZIP Code				
Minonk, IL	61760				

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item
IN=in compliance **OUT**=not in compliance **N/O**=not observed **N/A**=not applicable
 Mark "X" in appropriate box for COS and/or R
COS=corrected on-site during inspection **R**=repeat violation

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

Compliance Status		COS	R
Supervision			
1	In		
Person in charge present, demonstrates knowledge, and performs duties			
2	In		
Certified Food Protection Manager (CFPM)			
Employee Health			
3	In		
Management, food employee and conditional employee; knowledge, responsibilities and reporting			
4	In		
Proper use of restriction and exclusion			
5	In		
Procedures for responding to vomiting and diarrheal events			
Good Hygienic Practices			
6	In		
Proper eating, tasting, drinking, or tobacco use			
7	In		
No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands			
8	In		
Hands clean and properly washed			
9	In		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			
10	In		
Adequate handwashing sinks properly supplied and accessible			
Approved Source			
11	In		
Food obtained from approved source			
12	N/O		
Food received at proper temperature			
13	In		
Food in good condition, safe, and unadulterated			
14	N/A		
Required records available: shellstock tags, parasite destruction			

Compliance Status		COS	R
Protection from Contamination			
15	In		
Food separated and protected			
16	In		
Food-contact surfaces; cleaned and sanitized			
17	In		
Proper disposition of returned, previously served, reconditioned and unsafe food			
Time/Temperature Control for Safety			
18	In		
Proper cooking time and temperatures			
19	N/O		
Proper reheating procedures for hot holding			
20	In		
Proper cooling time and temperature			
21	In		
Proper hot holding temperatures			
22	In		
Proper cold holding temperatures			
23	In		
Proper date marking and disposition			
24	N/A		
Time as a Public Health Control; procedures & records			
Consumer Advisory			
25	In		
Consumer advisory provided for raw/undercooked food			
Highly Susceptible Populations			
26	N/A		
Pasteurized foods used; prohibited foods not offered			
Food/Color Additives and Toxic Substances			
27	N/A		
Food additives: approved and properly used			
28	In		
Toxic substances properly identified, stored, and used			
Conformance with Approved Procedures			
29	N/A		
Compliance with variance/specialized process/HACCP			

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.
 Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R **COS**=corrected on-site during inspection **R**=repeat violation

		COS	R
Safe Food and Water			
30	Pasteurized eggs used where required		
31	Water and ice from approved source		
32	Variance obtained for specialized processing methods		
Food Temperature Control			
33	Proper cooling methods used; adequate equipment for temperature control		
34	Plant food properly cooked for hot holding		
35	Approved thawing methods used		
36	Thermometers provided & accurate		
Food Identification			
37	Food properly labeled; original container		
Prevention of Food Contamination			
38	Insects, rodents, and animals not present		
39	Contamination prevented during food preparation, storage and display		
40	Personal cleanliness		
41	Wiping cloths: properly used and stored		
42	Washing fruits and vegetables		

		COS	R
Proper Use of Utensils			
43	<input checked="" type="checkbox"/> In-use utensils: properly stored		<input checked="" type="checkbox"/>
44	Utensils, equipment & linens: properly stored, dried, & handled		
45	<input checked="" type="checkbox"/> Single-use/single-service articles: properly stored and used		
46	Gloves used properly		
Utensils, Equipment and Vending			
47	<input checked="" type="checkbox"/> Food and non-food contact surfaces cleanable, properly designed, constructed, and used		
48	Warewashing facilities: installed, maintained, & used; test strips		
49	<input checked="" type="checkbox"/> Non-food contact surfaces clean		
Physical Facilities			
50	Hot and cold water available; adequate pressure		
51	<input checked="" type="checkbox"/> Plumbing installed; proper backflow devices		
52	Sewage and waste water properly disposed		
53	Toilet facilities: properly constructed, supplied, & cleaned		
54	Garbage & refuse properly disposed; facilities maintained		
55	<input checked="" type="checkbox"/> Physical facilities installed, maintained, and clean		
56	Adequate ventilation and lighting; designated areas used		
Employee Training			
57	<input checked="" type="checkbox"/> All food employees have food handler training		
58	Allergen training as required		

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Establishment: Stimp's

Establishment #: 22 136

Water Supply: Public Private

Waste Water System: Public Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/A

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Nacho cheese/crock pot	137	Cut lettuce/cold-holding	41	Housemade ranch dressing/RIC	40
Hamburger/griddle	189	Shredded cheese/cold-holding	40	Cut lettuce/WIC	38
		Diced tomatoes/cold-holding	41	Cabbage soup/WIC	39
		Sliced cheese/cold-holding	41		
		Chicken breast-cooling/container	99		
		Ground sausage/RIC pizza prep	40		
		Canadian bacon/RIC pizza prep	40		
		Shredded cheese/RIC pizza prep	40		
		Cole slaw/RIC	39		


OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
43	3-304.12 (C) Observed in kitchen small portion cup without handle stored in direct contact with oregano flakes. Store in-use utensils: 1) in the food with the handle extended above the top of the food item; 2) on a clean and sanitized surface. Small portion cup removed from oregano flakes by food employee during inspection.
45	4-903.11 (C) Observed in kitchen on shelving unit Styrofoam hinged containers stored incorrectly in "up" position. Single-use articles shall be stored: 1) in a clean and dry location; 2) away or protected from contamination; 3) at least six inches above the floor; or 4) covered or inverted. Please correct this violation within 90 days or at least by next routine inspection.
45	4-903.11 (C) Observed in basement boxes of paper towels, clear plastic hinged containers, and jumbo flex straws stored directly on floor. Single-use articles shall be stored: 1) in a clean and dry location; 2) away or protected from contamination; 3) at least six inches above the floor; or 4) covered or inverted. Please correct this violation within 90 days or at least by next routine inspection.
47	4-501.12 (C) Observed at bar gray cutting board with crevices and knife grooves on food-contact surface, which prevents proper cleaning and sanitizing to prevent pathogenic microorganism transmission. Food-contact surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced. Please correct this violation within 90 days or at least by next routine inspection.

CFPM Verification (name, expiration date, ID#): Todd Stimpert

Todd Stimpert 21678282 - NRFSP Exp. 3/2025	Tara Stone 16251134 - ServSafe Exp. 3/2023	John Glowacki 21487641 - NRFSP Exp. 7/2023	
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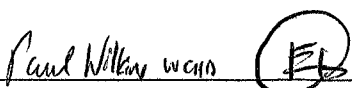
HACCP Topic: TCS food temperature requirements, no bare hand contact with ready-to-eat food, employee health policy, wearing masks



 Person in Charge (Signature)

Feb 14, 2022

 Date



 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____

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OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	Violations cited in this report must be corrected within the time frames below.
49	4-602.13 (C) Observed at bar RIC (True, Pepsi, 2-sliding door, liquor) upper and lower shelves soiled with accumulated debris and black substance. Non food-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Please correct this violation within 90 days or at least by next routine inspection.
51	5-205.15 (C) Observed in basement waste ejector unit for 3-compartment sink and hand sink damaged and not maintained in good repair. Plumbing shall be maintained in good repair in accordance with the IL Plumbing Code. Please correct this violation within 90 days or at least by next routine inspection.
55	6-501.12 (C) Observed in kitchen above fryers exhaust hood filters soiled with accumulated debris and grease. Physical facilities shall be cleaned as often as necessary to keep them clean. Please correct this violation within 90 days or at least by next routine inspection.
57	750.230 (C) Observed documentation that several food employees do not have current food handler certification. Food employees without CFPM certification shall have current food handler certification within 30 days of employment. Please correct this violation within 90 days or at least by next routine inspection.
	Please correct any core (C) violations noted above ASAP but at least by next routine inspection
	Please go to our website to view/print the WCHD Connection quarterly newsletter and other food safety information
	Facility is still classified as a Category I food establishment
	The person-in-charge shall have CFPM certification and be on the premises during all hours of operation
	Please note that if establishment or group fundraiser is cooking/preparing/serving food outside of kitchen facility (concessions, steak-fry, cook-out, etc.), a temporary food/drink permit must be applied for & approved by WCHD.
	If any changes are planned in the future for this establishment, (ownership changes, menu changes, equipment additions, remodeling, etc.) please contact WCHD prior to changes occurring for plan review and approval to ensure compliance.
	WCHD provides free food safety in-services to establishments & their staff
	Next certified food protection manager 8-hour class & exam offered @ WCHD: Fall 2022
	Food handler certification is required for all food employees without CFPM certification. "Food employee" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. Food handler certification is required within 30 days from the hire date of food employees and valid for three (3) years from date of issuance.
	Ensure compliance with Smoke-Free IL Act - public places and places of employment must be completely smoke-free inside and within 15 feet from entrances, exits, windows that open and ventilation intakes; signage posted at entrances & exits; no vaping or e-cigarette use in food & drink prep area, dishwashing area, and storage area; no smoking within building structure.
	Observed temperature log sheets for monitoring ambient air temperatures of refrigeration and freezer units
	Please follow all current COVID-19 guidelines and recommendations - wear masks, social distancing, employee health, etc.
	Food employees not wearing masks at time of inspection

 Person In Charge (Signature)

Feb 14, 2022
 Date

 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: _____